nsp	ectio	on Manag	er								Sea	arch
Insp	pection	n Home	odd Report »	Adult Day	Service		<u> </u>					
Displ	laying	-39	View	: 50 V F	Restaurant			Show All	∨ All Te	rritories	Di	splay
Repo	orts							Check All	Clear All	DELET	E Inspec	ctions
		ID Number	Facility	Address	Inspected By	Status	Expired	Score	Date	Act	Visit	Del
(3)	圖	017843	Wahlburger's Raleigh	319 Fayetteville ST	Daryl Beasley	E	NA	0.0	12/17/2018	٧	FH7	
Ø		017843	Wahlburger's Raleigh	319 Fayetteville ST	Michael Robinson	W	NA	0.0	12/17/2018	V	VFU	
回		017843	Wahlburger's Raleigh	319 Fayetteville ST	Daryl Beasley	W	NA	0.0	12/13/2018	V	VFU	
回	圖	017843	Wahlburger's Raleigh	319 Fayetteville ST	Michael Robinson	W	NA	0.0	12/03/2018	V	FH11	
a		017843	Wahlburger's Raleigh	319 Fayetteville ST	Michael Robinson	W	NA	0.0	11/16/2018	٧	FH3	
回		017843	Wahlburger's Raleigh	319 Fayetteville ST	Michael Robinson	Α	NA	93.0	11/15/2018	I		
Ø		017843	Wahlburger's Raleigh	319 Fayetteville ST	Lisa McCoy	Α	NA	0.0	08/13/2018	V	FH11	
(d)		017843	Wahlburger's Raleigh	319 Fayetteville ST	Jason Dunn	Α	NA	0.0	06/22/2018	V	FH3	
E		017843	Wahlburger's Raleigh	319 Fayetteville ST	Jason Dunn	Α	NA	0.0	06/20/2018	V	FH3	
(Z)		017843	Wahlburger's Raleigh	319 Fayetteville ST	Jason Dunn	Α	NA	95.0	05/29/2018	1		
d		017843	Wahlburger's Raleigh	319 Fayetteville ST	Jennifer Edwards	1	NA	0.0	04/26/2018	Р		

Food Establishment Inspection	Re	epo	ort								Sco	re:		9	3	
Establishment Name: Wahlburger's Raleigh		R			Es	tab	lish	me	ent	ID: 04092017843						
Location Address: 319 Fayetteville ST											□ Re-In:	spe	ctio	n		
City: RALEIGH State: NC				FR 17	_		Da	ıte:			atus Code:_		A			
Zip: 27601 County: WAKE							Tir	ne	ln:	12:30 PM Tin	ne Out: 2:3	30 P	M			
Permittee: Raleigh Burgers, LLC							Ca	ite	gory	/#: 3						
Telephone: (919) 703-0833										ablishment Type: _{					_	
Wastewater System: Municipal/Community		n-S	ite S	ystem						isk Factor/Intervent				3	_	
Water Supply: ☑ Municipal/Community ☐ On-S	Site	Sup	ply				No). O	of R	epeat Risk Factor/I	ntervention V	'iola	tior	ns:	0	
Foodborne Illness Risk Factors and Public Healt Risk factors: Contributing factors that increase the chance of developin Public Health Interventions: Control measures to prevent foodborne illi	g food	bome	illnes	ons s.		Goo	l Reta	ail P	racti	Good Reta	to control the addit	ion of	path	ogens,	chemic	als,
Compliance Status		UT	$\overline{}$	RV	R C	omi	olian	ice	Sta	atus		(דטכ	С	DI R	VR
Supervision .2652							ood				.2653,.2655,.26	58				
PIC present, Demonstration - Certification by	X				28			X		Pasteurized eggs used wher	e required		0.5			
IN OUT N/A accredited program and perform duties Employee Health .2652	2	0	<u> </u>			X		NIA	٦,	Atota and in from approve	Leoures		Ö		\top	
Marian Ma]		29	IN	דטס			Water and ice from approved		2	1	0	+	1
IN OUT responsibilities & reporting	3 4	1.5 0			30		OUT			Variance obtained for specia methods	lized processing		0.5			
3 N OUT Proper use of reporting, restriction & exclusion		1.5			Fo	_		-		Control	.2653,.2654	۰	<u> </u>			
Good Hygienic Practices .2652,.2	_				31	X				Proper cooling methods use	i; adequate					T
Proper eating testing drinking or tobacco use	Ш				7	IN	OUT			equipment for temperature c	ontrol		0.5		+	+-
I IN OUT		1 (32	IN	TUO	N/A	N/O	Plant food properly cooked for	or hot holding					
IN OUT	1 (0.5			33				X	Approved thawing methods	used					
Preventing Contamination by Hands .2652,.2				6	\dashv	IN IS	OVT	N/A	N/U				0.5		+	+
6 N OUT Hands clean & properly washed	4	2 0			34	IN	屷			Thermometers provided & a	ccurate		0.5	0		
No bare hand contact with RTE foods or a pre-	П				Fo		dent	ific	atio	1	.2653	I				
IN OUT N/A N/O approved alternate procedure properly allowed	3		_		35	X IN	TUO			Food properly labeled; origin	al container	2	1			
8 N OUT Handwashing sinks supplied & accessible					Pi		_	of	Foo	d Contamination	.2652,.2653,.26	54,.2		.2657		
Approved Source .2653,.2	2655				36	X				Insects & rodents not preser	t; no unauthorized					
9 IN OUT Food obtained from approved source						150	Τυο	\dashv	\rightarrow	animals Contamination prevented du	ring food	2	1	0	+	+
		İΙ			37	IN	OUT			preparation, storage & displa		2	1	0		
IN OUT N/O POOD received at proper temperature	2	1 (38	X				Personal cleanliness					1 1	
11 N OUT Food in good condition, safe & unadulterated					11	1521							0.5		+	+
Required records available: shellstock tags,	_				39	IN	TUO		Ц	Wiping cloths: properly used	& stored	1	0.5	0		
12 IN OUT N/A N/O parasite destruction Protection from Contamination .2653	2	1 (1	40	X	OUT			Washing fruits & vegetables			0.5			
	_		1		P					nsils	.2653,.2654		0.0	-		
IN OUT N/A N/O	3	1.5			41	X				In-use utensils: properly stor	ed					
Food-contact surfaces: cleaned & sanitized	3	XI	X			187	TUO		H	Utensils, equipment & linens	nmnerly stored	-	0.5	Table 1	-	+-
Proper disposition of returned, previously	İ				42	IN	TUO			dried, & handled	. property storeu,	1		0		
IN OUT served, reconditioned, & unsafe food					43	X				Single-use & single-service	articles: properly				7	
Potentially Hazardous Food Time/Temperature .2653			71	T T		TY:	OUT		Н	stored & used		1	0.5	1000	+	+
16 IN OUT N/A N/O		1.5 (5		44	IN	TUO			Gloves used properly		1	0.5			
17 2 Proper reheating procedures for hot holding					U	tens	lls ar	nd E	Equi	pment	.2653,.2654,.26	63	_		_	
IN OUT N/A N/O Proper refleating procedures to from housing		1.5		+ +	45	, 🗆	X		П	Equipment, food & non-food approved, cleanable, proper				X		
IN OUT N/A N/O	3	1.5				IN	συτ			constructed & used		2	1	0	+	-
19 IN OUT N/A N/O Proper hot holding temperatures					46		OUT			Warewashing facilities: insta used; test strips	illed, maintained &	1	0.5	0		
						FIRE	X	-	\vdash			ti	X		+	+
IN OUT N/A N/O	3	1.5		-	47	IN	OUT			Non-food contact surfaces of		1				\perp
21 IN OUT N/A N/O Proper date marking & disposition	3	1.5	X			Í.	cal F		lities		.2654,.2655,.26	-	X		$\overline{}$	T.,
Time as a public health control; procedures &	Described .	Descript 4			48	IN IN	OUT	N/A		Hot & cold water available;	adequate pressure	2	1	0		X
IN OUT N/A N/O records	2	1			49	X				Plumbing installed; proper b	ackflow devices					
Consumer Advisory .2653			7]		+	62	OUT		\vdash			2	1	0	+	+
23 IN OUT N/A undercooked foods	1			1	50	' IN	TUO			Sewage & waste water prop	erly disposed	2		0	\perp	
Highly Susceptible Populations .2653					51	IX				Tollet facilities: properly con & cleaned	structed, supplied,					
Pasteurized foods used; prohibited foods not offered	3				\perp	IN	OUT		\vdash	Garbage & refuse properly	licoprod: facilities	1	0.5		+	+-
T IN OUT N/A offered .2653,.		1.5	<u> </u>		52	" IN	OUT			maintained	naposeu, tacilities	1	0.5	0	_1	
Timbratset 1					53	3 [X			Physical facilities installed,	naintained & clean	L	X	Ü		
IN OUT N/A		0.5				IN DZ	TUO	-	H	Meets ventilation & lighting		1	0.5	0	+	+-
Toxic substances properly identified, stored, & used					54	4 IN				designated areas used	-qui eineme,	1	0.5			
Conformance with Approved Procedures .2653,.	_			-						TOTA	DEDUCTIONS	:	7			
Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP					_											
Plan	2	1	0													





Fstablish	ment Name: Wahl					Inspection Report			
Location	Address: 319 Fay	etteville ST S	uite 105	Establishment ID: 04092017843 ⊠ Inspection □ Re-Inspection					
City: RAL			State: NC						
County: V			27601		ti	Date: 11/15/2018			
_		-		_ □ Verifi		Status Code: A			
Wastewater System	manioparc		On-Site System		Change	Category#: 3			
Water Supply:	Municipal/C		On-Site Supply		s Change				
	: Raleigh Burgers				pening Visi	t			
relepnon	e: <u>(</u> 919) 703-0833	P. III	1	_ Other					
My In Basi	3105		Temperatur	re Observ	ations	ACREA (SMITZ ENGINEERS AND ACRES AN	enikalesana		
i i	tem/Location	Temp	Item/Local		Temp	Item/Location	Temp		
	(main prep area)	41 °F	tomatoes (main p	orep area)	40 °F	burger (grill top)	150 °F		
	(main prep area) auce (steam table)	37 °F 150 °F	raw chicken (walk	orep area)	37 °F	cheese sauce (steam table)	140 °F		
	urger (reheat)	170 °F	Taw Citickett (Walk	in cooler)	42 °F	raw beef (walk in cooler)	41 °F		
	and the second second second					A TOTAL SERVICE AND ANALYSIS OF THE SERVICE AND ANALYSIS O			
Item	Violette e		ervations an		THE STATE OF THE S				
Number						stated in sections 8-405.11 of the food co			
1	food protection program	lishment could not m. Have more peo	provide proof of cert	tification from a	n accredited foo	od protection. Establishment must hav	e accredited		
14	4-601.11 (A); Priority F Pans and utensils were	oundation: Found	sticker residue on na	ans and utensil	s. Food contact	surfaces shall be clean to sight and to	ouch. CDI		
21	13-501.18; Priority; Four	nd pasta in walk in	dooler still in storage	e nast the reco	rded discard dat	te. Foods must be discarded on disca rected During Inspection	rd date. CD		
45	14-501.11; Core; Rack I	n ary storage is sig	arited/warped and ne	eds to be rena	ired/replaced F	quinment shall be kept in good reneis			
47	14-001.11(b) and (C), C	ore, Dish machine	needs to be cleaner	d. Grill ton area	needs to be cla	hance			
48	peak water demands o	f the FOOD ESTA	ρ ηστ water througho BLISHMENT. VR wi	out facility. The	water source an	d system shall be of sufficient capacit ation of repair.; Verification Required	ty to meet th		
53	10-301.12; Core; Mop si	Ink area needs to b	of cleaned Walls an	ound dish mad	nine needs to be	oleaned			
	BE UPGRADED OR RI ACCORDINGLY. Micha					Geaned. 501.16 (A)(2)(b)(ii) REQUIRES EQUII REES F OR LESS. PLEASE PLAN	PMENT TO		
Porcon in C	horne (Brint 9 Ci)								
erson IV C	harge (Print & Sign)				Verific	cation Required Date: 11/16/201	8		
Regulatory	Authority (Print & S	Ign): Mill	RL_		DELLO	ID- area			
		Michael Ro	binson	244		ID: 2590 Contact Phone Number:			
	North Carolina	Department of Health &	Human Services • Division DHHS is an eq	of Public Health + I	Environmental Health loyer.	Section ♦ Food Protection Program)		



Food Establishment Inspection Report	Score: 0					
Establishment Name: Wahlburger's Raleigh	Establishment ID: 04092017843					
ocation Address: 319 Fayetteville ST	☐ Inspection ☐ Re-Inspection					
City: RALEIGH State: NC	Date: 11/16/2018 Status Code: W Time In: 2:00 PM Time Out: 3:00 PM	-				
Zip: 27601 County: WAKE	Category#; 3					
Permittee: Raleigh Burgers, LLC Telephone: (919) 703-0833	FDA Establishment Type: Restaurant					
Wastewater System: Municipal/Community ☐ On-Site Sys						
Water Supply: ☑ Municipal/Community ☐ On-Site Supply	No. of Repeat Risk Factor/Intervention Violations:)				
Foodborne Illness Risk Factors and Public Health Interventions	S Good Retail Practices					
Risk factors: Contributing factors that increase the chance of developing foodborne illness.	Good Retail Practices: Preventative measures to control the addition of pathogens, cher and physical objects into foods.	nicals,				
Public Health Interventions: Control measures to prevent foodborne illness or injury Compliance Status OUT CDI		R VR				
Compliance Status OUT CDI I Supervision .2652	Safe Food and Water .2653,.2655,.2658					
PIC present, Demonstration - Certification by	28 Pesteurized ergs used where required					
IN OUT N/A accredited program and perform duties 2 0 Employee Health .2652	1 N OUT N/A 1 0.5 0					
Management, employees knowledge;	29 IN OUT VValer and ice non approved source 2 1 0					
IN OUT responsibilities & reporting 3 1.5 0	30 IN OUT N/A methods 1 0.5 0					
IN OUT Proper use of reporting, restriction a exclusion 3 1.5 0	Food Temperature Control .2653,.2654	94, 9				
Good Hyglenic Practices .2652,.2653	Prdper cooling methods used; adequate equipment for temperature control 1 0.5 0					
IN OUT Proper eating, tasting, drinking, or tobacco dee 2 1 0	32 NOUTINA N/O Plant food properly cooked for hot holding 1 0.5 0					
IN OUT No discharge from eyes, nose, and mouth 1 0.5 0	33 D D Approved thawing methods used	\top				
Preventing Contamination by Hands .2652,2653,2655,2656		+-				
IN OUT Transposery was led	IN OUT THE INTERPOLATION IN OUT THE INTERPOLAT	9.0				
No bare hand contact with RTE foods or a pre-	Food Identification .2653	\neg				
8 D D Handwashing sinks supplied & accessible	35 N OUT Food properly labeled; original container 2 1 0	\perp				
N OUT	36 Insects & rodents not present; no unauthorized	T				
Food obtained from approved source	IN OUT (animals 2 1 0					
10 Food received at proper temperature	37 NOUT Contamination prevented during food 2 1 0					
IN OUT N/O POOL received at proper temperature 2 1 0	38 IN OUT Personal cleanliness 1 0.5 0					
11 IN OUT Food in good condition, safe & unadulterated 2 1 0	39 Wining cloths, properly used & stored					
12 IN OUT N/A N/O parasite destruction Required records available: shellstock tags, 2 1 0	IN OUT 1 0.5 0					
Protection from Contamination .2653,.2654	IN OUT N/A Vestiling fluits a vegetables 1 0.5 0					
13 IN OUT N/A N/O Food separated & protected 3 1.5 0	Proper Use of Utensils .2653,.2654					
14 IN OUT Food-contact surfaces: cleaned & sanitized 3 1.5 0	N OUT	_				
Proper disposition of returned previously	42 IN OUT Utensils, equipment & linens: properly stored, dried, & handled 1 0.5 0					
15 IN OUT served, reconditioned, & unsafe food 2 1 0 Potentially Hazardous Food Time/Temperature .2653	43 IN OUT Single-use & single-service articles: properly 1 0.5 0					
16 IN OUT N/A N/O Proper cooking time & temperatures 3 1.5 0	44 C Gloves used properly	\top				
IN OUT NA NO 3 1.5 0	Utensils and Equipment .2653,2654,2663					
IN OUT N/A N/O Troper refreating procedures for not finding 3 1.5 0	Equipment, food & non-food-contact surfaces					
18 IN OUT N/A N/O Proper cooling time & temperatures 3 1.5 0	IN OUT constructed & used 2 1 0					
19 IN OUT N/A N/O Proper hot holding temperatures 3 1.5 0	46 N OUT Warewashing facilities: installed, maintained & 1 0.5 0					
20 C C Proper cold holding temperatures	Non-food contact surfaces clean					
IN OUT N/A N/O						
7 IN OUT N/A N/O						
22 IN OUT N/A N/O records 2 1 0		+-				
Consumer Advisory .2653	IN OUT Plumbing installed, proper backnow devices 2 1 0					
23 IN OUT N/A Undercooked foods 1 0.5 0	50 IN OUT N/A Sewage & waste water properly disposed 2 1 0					
Highly Susceptible Populations .2653	51 IN OUT Collect facilities: properly constructed, supplied, 0.5 0					
24 NOUT N/A Pasteurized foods used; prohibited foods not Offered 3 1.5 0	52 Garbage & refuse properly disposed; facilities	+				
Chemical .2653,.2657	IN OUT maintained 1 0.5 0	-				
25 IN OUT N/A Food additives: approved & property used 1 0.5 0	IN OUT	\perp				
26 Toxic substances properly identified, stored, &	54 N OUT Mets ventilation & lighting requirements; 1 0.5 0					
Conformance with Approved Procedures .2653,.2654,.2658	TOTAL DEDUCTIONS: 0					
Compliance with variance, specialized process,						





Comment Addendum to Food Establishment Inspection Report Establishment Name: Wahlburger's Raleigh Establishment ID: 04092017843 Location Address: 319 Fayetteville ST Suite 105 ☐ Inspection ☐ Re-Inspection City: RALEIGH State: NC ☐ Visit Date: 11/16/2018 County: WAKE Zip: 27601 Status Code: ☑ Verification Wastewater System: Municipal/Community On-Site System □ Name Change Category#: 3 Municipal/Community Water Supply: On-Site Supply □ Status Change Permittee: Raleigh Burgers, LLC ☐ Pre-Opening Visit Telephone: (919) 703-0833 ☐ Other _ **Temperature Observations** Item/Location Temp Item/Location Item/Location Temp **Observations and Corrective Actions** Item Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 of the food code. Number General Comments: Visited establishment to verify repair for hot water. Establishment does not produce hot water requirements. Intent to suspend is given. Will have 30 days to repair violation. Follow-Up: 12/14/2018 Person in Charge (Print & Sign): **Verification Required Date:** Regulatory Authority (Print & Sign): **REHS ID: 2590** Michael Robinson **REHS Contact Phone Number:**



North Carolina Department of Health & H

iman Services ♦ Division of Public Health ♦ Environmental Health Section ♦ Food Protection Program

DHHS is an equal opportunity employer.

Food Establishment Inspection Report, 3/2013



N.C. DEPARTMENT OF HEALTH AND HUMAN SERVICES DIVISION OF PUBLIC HEALTH ENVIRONMENTAL HEALTH SECTION

Notice of Intent to Suspend or Revoke Permit

COUNTY: WAKE COUNTY

STARE: Velbrugger's Raingly TIPE: JOSE STAIR Stair Stair 105 CITY: RALEGH DATE: 11/16/2018 DATE: 11/16/2018 TIME: 0.200 PM TIME: 0.200 P	STREET: CITY: STATE: Cour establish (X) food and General Statutes and Ti Carolina Admi	RALEIGH NC Operator:	ZIPCODE: 2760	1	
STATE: NC ZIPCODE: 27601 TIME: 02:00 PM TIME:	STATE: Oear Owner or Our establish (X) food and General Statutes tatutes and Ti Carolina Admi	NC Operator:	ZIPCODE: 2760	1	
Provided the control of the search of the se	Over Owner or Owner or Owner of Owner o	Operator:	ZIPCODE: 2760	1	TIME: 02:00 PM
(X) Incident last been inspected in accordance with the laws and rules governing: (X) Incident last last 130A-287 through 130A-280 and related Statutes 130A-280 through 130A-280 and related Statutes 130A-280 through 282 and related statutes and Title 15A. Subchapter 18A, of the North Carolina Administrative Code, Rule 2600 and related statutes and Title 15A. Subchapter 18A, of the North Carolina Administrative Code, Rule 2600 and related rules. As a result of an inspection, the Department has determined that the establishment is in violation of Title 15A, Subchapter 18A, of the North Carolina Administrative Code, Rule 2500 and related rules. **VIOLATIONS NOTED - Please List** VIOLATIONS NOTED - Please List** (X) This letter is to notify you that based on these violations of the laws and rules, the Department INTENDS TO SUSPEND your permit or transitional permit thirty (30) days from the date of this notice. (X) This letter is to notify you that based on these violations are the peak hot water demand throughout the food establishment. Facility does not have adequate hot water. (X) This letter is to notify you that based on these violations of the laws and rules, the Department INTENDS TO SUSPEND your permit or transitional permit thirty (30) days expire, the suspension will not go into effect. (X) This letter is to notify you that based on these violations fave been corrected before thirty (30) days expire, the suspension will not go into effect. (X) This letter is to notify you that based on these violations are the laws and rules, the Department INTENDS TO SUSPEND your permit or transitional permit thirty (30) days expire, the revocation will not go into effect. (X) This letter is to notify you that based on these violations for the laws and rules, the Department INTENDS TO REVOKE your permit or transitional permit thirty (30) days expire, the revocation will not go into effect. (X) This letter is t	(X) food and General Statut statutes and Ti Carolina Admi				
(X) If food and lodging establishments in North Carolina General Statutes 130A-247 (hrough 130A-259 and related statutes and Title 15A. Subchapter 18A, of the North Carolina Administrative Code, Rule 2500 and related statutes and Title 15A. Subchapter 18A, of the North Carolina Administrative Code, Rule 2500 and related rules. As a result of an inspection, the Department has determined that the establishment is in violation of Title 15A. Subchapter 18A, of the North Carolina Administrative Code, Rule 2500 and related rules. **NORTHON NOTED - Please List** VIOLATIONS NOTED - Please List** VIOLATIONS NOTED - Please List** VIOLATIONS NOTED - Please List** VIOLATIONS NOTED - Please List** (X) This letter is to notify you that based on these violations of the laws and rules, the Department INTENDS TO SUSPEND your permit or transitional permit thirty (30) days acquired that the subchapter 18A of the violations have been corrected before thirty (30) days expire, the suspension will not go into effect. You have a right to a formal appeal of this decision. To pursue a formal appeal, you must file a petition for a contested case hearing must be filed in accordance with the provisions of North Carolina Administrative Plearings, 9(3) days expire, the suspension will not go into effect. You have a right to a formal appeal of this decision. To pursue a formal appeal, you must file a petition for a contested case hearing must be filed in accordance with the provisions of North Carolina General Statutes 130A-23 and rilated statutes and Title 15A. Subchapter 18A. Of the North Carolina General Statutes 130A-23 and related statutes and Title 15A. Subchapter 18A. Of the North Carolina General Statutes 130A-230 and related statutes and Title 15A. Subchapter 18A. Of the North Carolina General Statutes 130A-230 and related statutes and Title 15A. Subchapter 18A. Of the North Carolina General Statutes 130A-230 and related rules. (X) This letter is to notify you that based on these violations of the laws and rules, the Depart	(X) food and General Statut statutes and Ti Carolina Admi				
(X) Flood and lodging establishments in North Carolina General Statutes 130A-287 through 130A-280 and related statutes and Title 15A, Subchapter 18A, of the North Carolina Carolina Administrative Code, Rule 2000 and related rules. As a result of an inspection, the Department has determined that the establishment is in violation of Title 15A, Subchapter 18A, of the North Carolina Administrative Code, Rule 2000 and related rules. As a result of an inspection, the Department has determined that the establishment is in violation of Title 15A, Subchapter 18A, of the North Carolina Administrative Code, Rule 2200 and related rules. **VIOLATIONS NOTED - Please List** VIOLATIONS NOTED - Please List** VIOLATIONS NOTED - Please List** VIOLATIONS NOTED - Please List** (X) This letter is to notify you that based on these violations of the laws and rules, the Department INTENDS TO SUSPEND your permit or transitional permit thirty (30) days from the date of this notice. If the health department determines that all of the violations have been corrected before thirty (30) days expire, the suspension will not go into effect. You have a right to a formal appeal of this decision. To pursue a formal appeal, you must file a petition for a contested case hearing with the Office of Administrative Hearings or all the office of Administrative Hearings are called the formal appeal of the North Carolina Seneral Carolina General Statutes and Title 15A, 300A-283 and related statutes and Title 15A, 300A-283 and related statutes and Title 15A, 300A-283 and related statutes and Title 15A, 300A-283 and related statutes and Title 15A, 300A-283 and related statutes and Title 15A, 300A-283 and related statutes and Title 15A, 300A-283 and related statutes and Title 15A, 300A-283 and related statutes and Title 15A, 300A-283 and related statutes and Title 15A, 300A-283 and related statutes and Title 15A, 300A-283 and related statutes and Title 15A, 300A-283 and related statutes and Title 15A, 300A-283 and related statutes and Title 15A, 300A	(X) food and General Statutes statutes and Ti Carolina Admi	ment has been inspected in accordance with t		all code in the fill	
Situtes 130A-247 through 130A-259 and related statutes and Title 15A, Subchapter 18A, of the North Carolina Administrative Code, Rule .2600 and related rules. As a result of an inspection, the Department has determined that the establishment is in violation of Title 15A, Subchapter 18A, of the North Carolina Administrative Code, Rule .2500 and related rules. VIOLATIONS NOTED - Please List 2655. 5-103.11 Hot water generation and distribution systems shall be sufficient to meet the peak hot water demand throughout the food establishment. Facility does not have adequate hot water. (X) This letter is to notify you that based on these violations of the laws and rules, the Department NTENDS TO SUSPEND your permit or transitional permit thrity (30) days rough the date of this notice. (X) This letter is to notify you that based on these violations are not transitional permit thrity (30) days copie to the stock of this notice. (X) This letter is to notify you that based on these violations are not transitional permit thrity (30) days copie to the stock. (X) This letter is to notify you that based on these violations are not related thrity (30) days copie to the stock. (X) This letter is to notify you that based on these violations are not related thrity (30) days copie to the stock. (X) This letter is to notify you that based on these violations of the laws and rules, the Department NTENDS TO SUSPEND your permit or transitional permit thrity (30) days copie to the stock of this notice. (X) This letter is to notify you that based on these violations of the laws and rules, the Department NTENDS TO SUSPEND your permit or transitional permit thrity (30) days copie to the stock of this notice. (X) This letter is to notify you that based on these violations of the laws and rules, the Department of Environment and Natural Resources, for the notice of this notice. (X) This letter is to notify you that based on these violations of the laws and rules, the Department of Environment and Administrative Code, Rule 2 Admin	General Statute statutes and Ti Carolina Admi		he laws and rules governin	ng:	
As a result of an inspection, the Department has determined that the establishment is in violation of Title 15A, Subchaper 18A, of the North Carolina Administrative Code, due the attached noncompliant items. VIOLATIONS NOTED - Please List VIOLATIONS NOTED - Please List 2655. 5-103.11 Hot water generation and distribution systems shall be sufficient to meet the peak hot water demand throughout the food establishment. Facility does not have adequate hot water. (X) This letter is to notify you that based on these violations of the laws and rules, the Department INTENDS TO SUSPEND your permit or treastitional permit thirty (30) days from the date of this notice. If the health department determines that all of the violations have been corrected before thirty (30) days expire, the suspension will not go into effect. You have a right to a formal appeal of this decision. To pursue a formal appeal, you must file a petition for a contested case hearing write the Office of Administrative Hearings or call the office and (19) 343-3000. The petition for a contested case hearing write the Office of Administrative Hearings or call the office and (19) 343-3000. The petition for a contested case hearing with the Office of Administrative Hearings or call the office and papeal. PLEASE NOTE: If you wish to pursue a formal appeal, you must file the petition form you may write the Office of Administrative Hearings or call the office of the North Carolina General Statutes 130A-24 and 150B-23 and all other applicable provisions of Chapter 150B. PLEASE NOTE: If you wish to pursue a formal appeal, you must file the petition form you may write the Office of Administrative Hearings or call the office of the North Carolina General Statutes 150B-23) to serve a copy of your regitation to the local health department will NOT satisfy the legal requirements in N.C. General Statutes 150B-23 to your sort papeal if you wish to file a formal appeal. If you file a petition for a contested case hearing with the Office of Administrative Hear	Carolina Admi	es 130A-247 through 130A-250 and related	Statutes 130A-280 through	h 282 and related statutes and	130A-283 and related statutes and Title 15A,
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Food Establishment Inspection Report	Score: 0
stablishment Name: Wahlburger's Raleigh	Establishment ID: 04092017843
ocation Address: 319 Fayetteville ST	☐ Inspection ☐ Re-Inspection Date: 12/03/2018 Status Code: W
City: RALEIGH State: NC	Date: 12/03/2018 Status Code: W Time In: 2:30 PM Time Out: 2:35 PM
Zip: 27601 County: WAKE Permittee: Raleigh Burgers, LLC	Category# 3
Telephone: (919) 703-0833	FDA Establishment Type: Restaurant
Wastewater System: ☑ Municipal/Community ☐ On-Site System	No. of Risk Factor/Intervention Violations: 0
Nater Supply: ☑ Municipal/Community ☐ On-Site Supply	No. of Repeat Risk Factor/Intervention Violations: 0
Foodborne Illness Risk Factors and Public Health Interventions	Good Retail Practices
Risk factors: Contributing factors that increase the chance of developing foodborne illness. Public Health Interventions: Control measures to prevent foodborne illness or injury	Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.
Compliance Status OUT CDI R VR	Compliance Status OUT CDI R VR
Supervision .2652	Safe Food and Water .2653,2655,2658
1 IN OUT N/A PIC present, Demonstration - Certification by accredited program and perform duties 2 0	28 N OUT N/A Pasteurized eggs used where required 1 0.5 0
Employee Health .2652	29 NOUT Water and ice from approved source 2 1 0
2 IN OUT Management, employees knowledge; IN OUT responsibilities & reporting 3 1.5 0	30 Variance obtained for specialized processing
Proper use of reporting, restriction & exclusion 3 1.5 0	N OUT N/A methods
Good Hygienic Practices .2652,.2653	34 Proper cooling methods used; adequate
Proper eating, tasting, drinking, or tobacco use 2 1 0	IN OUT equipment for temperature control 1 0.5 0
No discharge from eyes gose and mouth	IN OUT N/A N/O
1	33 IN OUT N/A N/O Approved thawing methods used 1 0.5 0
Hands clean & properly washed 4 2 0	34 IN OUT Thermometers provided & accurate 1 0.5 0
No bare hand contact with RTE foods or a pre-	Food Identification .2653
IN OUT N/A N/O approved atternate procedure properly allowed 3 1.5 0	35 N OUT Food properly labeled; original container 2 1 0
8 IN OUT Handwashing sinks supplied & accessible 2 1 0 Approved Source .2653,2655	Prevention of Food Contamination .2652,.2653,.2654,.2656,.2657
6 C C Food obleiged from sportsyed source	IN OUT animals 2 1 0
	37 Contamination prevented during food preparation, storage & display 2 1 0
IN OUT NO POOL received at proper telliperature 2 1 0	38 IN OUT Personal cleanliness 1 0.5 0
IN OUT Pood in good condition, safe & unadditerated 2 1 0	39 Wining cloths: properly used & stored
12	1 0.5 0 1 0.5 0 Washing fruits & vegetables
Protection from Contamination .2653,.2654	
IN OUT N/A N/O 1000 separated & protected 3 1.5 0	44 C C In use steep lie groeeth stored
14 IN OUT Food-contact surfaces: cleaned & sanitized 3 1.5 0	1 0.5 0 Ulansis, equipment & linens: properly stored,
Proper disposition of returned, previously I I I I I I I I I I I I I I I I I I I	Circle use 8 signly continue activities accept.
Potentially Hazardous Food Time/Temperature .2653	IN OUT stored & used 1 0.5 0
16 IN OUT N/A N/O Proper cooking time & temperatures 3 1.5 0	44 IN OUT Gloves used properly 1 0.5 0
17 IN OUT N/A N/O Proper reheating procedures for hot holding 3 1.5 0	Utensils and Equipment .2653,.2654,.2663
18 C C C Proper cooling time & temperatures	45 NOUT Equipment, food & non-food-contact surfaces approved, cleanable, properly designed, 2 1 0
	Margueshing facilities: installed maintained &
IN OUT N/A N/O	IN OUT used; test strips 1 0.5 0
IN OUT N/A N/O 3 1.5 0	47 Non-food contact surfaces clean 1 0.5 0
21 IN OUT N/A N/O Proper date marking & disposition 3 1.5 0	Physical Facilities .2654,2655,2656
22	IN OUT N/A TO de Colo Water available, adequate pressure 2 1 0
Consumer Advisory .2653	49 IN OUT Plumbing installed; proper backflow devices 2 1 0
23 Consumer advisory provided for raw or 0.6 0 1 0.6 0	50 IN OUT N/A Sewage & waste water properly disposed 2 1 0
Highly Susceptible Populations .2653	Tolet facilities: properly constructed, supplied,
24	IN OUT A Cleaned 1 1 0.5 0 1
Chemical .2653,2657	1 0.5 0
25 IN OUT N/A Food additives: approved & properly used 1 0.5 0	53 IN OUT Physical facilities installed, maintained & clean 1 0.5 0
26 IN OUT N/A Used Toxic substances properly identified, stored, & 2 1 0	54 IN OUT Meets ventilation & lighting requirements; designated areas used 1 0.5 0
Conformance with Approved Procedures .2653,.2654,.2658	TOTAL DEDUCTIONS: 0
27 IN OUT N/A plan	
plan 2 1 0	





Comment Addendum to Food Establishment Inspection Report

Establishment Name: Wahlburger's Raleigh Location Address: 319 Fayetteville ST Suite 105 City: RALEIGH State: NC County: WAKE Zip: 27601				Establishment ID: 04092017843 ☐ Inspection ☐ Re-Inspection ☐ Visit Date: 12/03/2018 ☐ Verification Status Code: W				
Wastewater Syste Water Supply:	Vastewater System: Municipal/Community Vater Supply: Municipal/Community		On-Site System		Change	Category#: 3		
Water Supply: Municipal/Community Permittee: Raleigh Burgers, LLC Telephone: (919) 703-0833 ■			I On-Site Supply		change pening Visit			
pirt a keel	Tue		Temperatur	re Observa	ations	2.15.5	Santa Skyrno	
	Item/Location Temp			tion	Temp	Item/Location	Temp	
	Gregor -	Obc		d Competi				
item			servations an		AND SHOULD BE SH			
Number	General Comments			In the time frame	s below, or as sta	ted in sections 8-405.11 of the food c	ode.	
	Charge (Print & Sig	jn):	3540		Verifica	ation Required Date:		
		Michael R	obinson			contact Phone Number:		



North Carolina Department of Health & Human Services ♦ Division of Public Health ♦ Environmental Health Section ♦ Food Protection Program DHHS is an equal opportunity employer.
Food Establishment Inspection Report, 3/2013



Food Establishment Inspection Report	Score: 0					
Establishment Name: Wahlburger's Raleigh	Establishment ID: 04092017843					
Location Address: 319 Fayetteville ST	☐ Inspection ☐ Re-Inspection					
City: RALEIGH State: NC	Date: 12/13/2018 Status Code: W	_				
Zip: 27601 County: WAKE	Time In: 12:30 PM Time Out: 2:30 PM					
Permittee: Raleigh Burgers, LLC	Category# 3					
Telephone: (919) 703-0833	FDA Establishment Type: Restaurant					
Wastewater System: ☑ Municipal/Community ☐ On-Site System	No. of Risk Factor/Intervention Violations: 0					
Water Supply: ☑ Municipal/Community ☐ On-Site Supply	No. of Repeat Risk Factor/Intervention Violations:	0				
	Cood Peteil Prestings	71,5-07				
Foodborne Illness Risk Factors and Public Health Interventions Risk factors: Contributing factors that increase the chance of developing foodborne illness.	Good Retail Practices Good Retail Practices: Preventative measures to control the addition of pathogens, ch	nemicals.				
Public Health Interventions: Control measures to prevent foodborne illness or injury	and physical objects into foods.					
Compliance Status OUT CDI R VR	Compliance Status OUT CD	I R VR				
Supervision .2652	Safe Food and Water .2653,.2655,.2658					
PIC present, Demonstration - Certification by accredited program and perform duties 2 0	28 IN OUT N/A Pasteurized eggs used where required 1 0.5 0					
i IN OUT N/A accredited program and perform duties 2 0 Employee Health .2652						
Management and Implementation in the Impleme	29 N OUT Water and ice from approved source 2 1 0					
7 IN OUT responsibilities & reporting 3 1.5 0	30 IN OUT N/A methods 1 0.5 0					
3 IN OUT Proper use of reporting, restriction & exclusion 3 1.5 0	Food Temperature Control .2653,.2654					
Good Hyglenic Practices .2652,.2653	31 Proper cooling methods used; adequate equipment for temperature control					
Proper eating, tasting, drinking, or tobacco use						
No discharge from over page and mouth	IN OUT N/A N/O Plant tood property cooked for not holding 1 0.5 0					
1 1 0.5 0	33 IN OUT N/A N/O Approved thawing methods used 1 0.5 0	18				
	34 D Thermometers provided & accurate					
IN OUT Hands clean & properly wasned 4 2 0	IN OUT 1 0.5 0					
7 No bare hand contact with RTE foods or a pre-	Food Identification .2653					
Henrywashing sinks supplied & accessible	35 IN OUT Food properly labeled; original container 2 1 0					
N OUT	Prevention of Food Contamination .2652,.2653,.2654,.2656,.2657					
	36 IN OUT animals 2 1 0					
IN OUT Pood obtained from approved source 2 1 0	37 Contamination prevented during food					
10 IN OUT N/O Food received at proper temperature 2 1 0	IN OUT preparation, storage & display 2 1 0					
44 C Food in good condition, safe & unadulterated	IN OUT POSOTIAL CIGALINITIESS 1 0.5 0					
	39 IN OUT Wiping cloths: properly used & stored 1 0.5 0					
12 N OUT N/A N/O parasite destruction 2 1 0	40 Washing fruits & vegetables					
Protection from Contamination .2653,.2654	IN OUT N/A TRANSPORTED 1 0.5 0	39 4				
13 IN OUT N/A N/O Food separated & protected 3 1.5 0	Proper Use of Utensils .2653,.2654					
14 Food-contact surfaces: cleaned & senitized	IN OUT In-use diensils: properly stored 1 0.5 0					
IN OUT 3 1.5 0 Proper disposition of returned, previously	42 IN OUT Utensils, equipment & linens: properly stored, dried, & handled 1 0.5 0					
15 IN OUT served, reconditioned, & unsafe food 2 1 0	3 Single-use & single-service articles: properly					
Potentially Hazardous Food Time/Temperature .2653	IN OUT stored & used 1 0.5 0					
16 IN OUT N/A N/O Proper cooking time & temperatures 3 1.5 0	44 IN OUT Gloves used properly 1 0.5 0					
17 Proper reheating procedures for hot holding	Utensils and Equipment .2653,.2654,.2663					
17 IN OUT N/A N/O Proper reheating procedures for hot holding 3 1.5 0	45 Equipment, food & non-food-contact surfaces approved, cleanable, properly designed,					
18 IN OUT N/A N/O Proper cooling time & temperatures 3 1.5 0	IN OUT constructed & used 2 1 0					
19 IN OUT N/A N/O	46 IN OUT Warewashing facilities: installed, maintained & I 0.5 0					
20 Proper cold holding temperatures		 				
IN OUT N/A N/O 1 10 10 10 10 10 10 10 10 10 10 10 10 1	1 0.5 0					
21 IN OUT N/A N/O Proper date marking & disposition 3 1.5 0 22 IN OUT N/A N/O records 2 1 0	Physical Facilities .2654,.2655,.2656					
22 Time as a public health control: procedures &	48 IN OUT N/A Hot & cold water available; adequate pressure 2 1 0					
N OUT N/A N/O records	49 IN OUT Plumbing installed; proper backflow devices 2 1 0					
		1				
IN OUT N/A undercooked foods 1 0.5 0	IN OUT N/A Comage a waste water properly disposed 2 1 0	+-				
Highly Susceptible Populations .2653 Pasteurized foods used; prohibited foods not	51 IN OUT Toilet facilities: properly constructed, supplied, 1 0.5 0					
IN OUT N/A offered 3 1.5 0	52 Garbage & refuse properly disposed, facilities					
Chemical .2653,.2657	32 IN OUT maintained 1 0.5 0	+				
25 IN OUT N/A Food additives: approved & properly used 1 0.5 0	53 N OUT Physical facilities installed, maintained & clean 1 0.5 0					
76 Toxic substances properly identified, stored, &	54					
IN OUT N/A used 2 1 0	IN OUT designated areas used 1 0.5 0					
	TOTAL DEDUCTIONS: 0					
27 Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP						





	Comment	Addend	um to Food	Establi	shmen	t Inspection Report				
Establish	ment Name: Wahl	burger's Ra	aleidh	Establis	hment ID:	04092017843				
	Address: 319 Faye			Establishment ID: 04092017843 ☐ Inspection ☐ Re-Inspection						
City: RAL			State: NC	_ ⊠ Visit						
County: V			Zip: 27601		action					
Wastewater Syste		1								
Water Supply:	Municipal/C		On-Site System		-	Category#: 3				
			On-Site Supply		S Change	-14				
Tolophon	: Raleigh Burgers	S, LLC		_	pening Vis					
relephone	e: (919) 703-0833	-		_ Uther						
Avia (da)	8:0		Temperatu	re Observ	ations		CONTRACTOR AND AND AND AND AND AND AND AND AND AND			
	tem/Location	Temp	Item/Loca	the second second second second	Temp	Item/Location	Temp			
	(near rear entrance)	109 °F	prep sink (near rea		107 °F	hand-sink (near kit beverag station)	141 °F			
	pre-wash (near dish-machine) 138-104 °F 127 °F		wash cycle (dish hot water (3 comp si		117-105 °F	hand-sink (cook line)	133 °F			
	no (both buthooms)	127	not water (5 comp si	ink at dishma)	130 °F					
		Ol	bservations an	d Correct	ive Actio	ns				
Item	Violations of		ELLOW PAUS SURVEY SURVE			s stated in sections 8-405.11 of the food cod	A C. 10			
Number										
	on the front door. Being degrees at the dish-ma colder. The water cook was in constant use. I degrees. The water ne	pe adequate in g closed today, achine and pre- ed at the dish-named at the cy cy court of the cy cy cy cy cy cy cy cy cy cy cy cy cy	all aleas of the facility gave me the opportun wash, for the first two conachine wash cycle and cles on the dish-machine minimum temperature of the intent to suspe	except the dish- ity to assess the cycles, once the d pre-wash to 10 ne. The required e. The dish-mac	washing area thot water sup water got hot. DSF degrees a I minimum wathine must mai	e operation permit, expiring on 12/17/20 rd . The facility had a "Closed For Business oply at all points of use. The hot water was Every cycle after that, the water got colored would not get hotter as long as the dissh temperature for this dish-machine is 1 ntain the minimum wash temperature of lifted. Please contact me for assistance-	Today" si as 117F der and sh-machir			
Person in C	harge (Print & Sign)	: Wydy Manager-(Alughia Casey 11 8 . Bansury		Verif	fication Required Date:				
Regulatory	Authority (Print & S	ign):	K. B. B. B. SUEY		DEN	S ID: 1060				
		Dary! B	easley			S Contact Phone Number:				
						The state of the s				



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Food Establishment Inspection Report, 3/2013



Food Establishment Inspection	Report	Sc	core: 0
Establishment Name: Wahlburger's Raleigh		Establishment ID: 04092017843	
Location Address: 319 Fayetteville ST			Inspection W
City: RALEIGH State: NC Zip: 27601 County: WAKE		Date: 12/17/2018 Status Code Time In: 10:00 AM Time Out: 1	0:15 AM
Zip: 27601 County: WAKE Permittee: Raleigh Burgers, LLC		Category# 3	0.107111
Telephone: (919) 703-0833		FDA Establishment Type: Restaurant	HARMAN AND A
Wastewater System: Municipal/Community	On-Site System	No. of Risk Factor/Intervention Violation	
Water Supply: Municipal/Community	Site Supply	No. of Repeat Risk Factor/Intervention	Niolations: 0
Foodborne Illness Risk Factors and Public Healt Risk factors: Contributing factors that increase the chance of developing Public Health Interventions: Control measures to prevent foodborne illn	foodborne illness.	Good Retail Practices: Preventative measures to control the are and physical objects into foods.	
Compliance Status	OUT CDI R VR	Compliance Status	OUT CDI R VR
Supervision .2652		Safe Food and Water .2653,.2655,.	Transfer I have been been been been been been been be
PIC present, Demonstration - Certification by accredited program and perform duties		28 IN OUT N/A Pasteurized eggs used where required	1 0.5 0
Employee Health .2652		29 N OUT Water and ice from approved source	2 1 0
Management, employees knowledge; responsibilities & reporting	3 1.5 0	Variance obtained for specialized processing	
3 IN OUT Proper use of reporting, restriction & exclusion	3 1.5 0	Food Temperature Control .2653,.2654	1 0.5 0
Good Hygienic Practices .2652,,2		Proper cooling methods used; adequate	1 0.5 0
4 IN OUT Proper eating, tasting, drinking, or tobacco use	2 1 0	22 Plant food properly cooked for hot holding	
5 IN OUT No discharge from eyes, nose, and mouth	1 0.5 0	IN OUT N/A N/O	1 0.5 0
Preventing Contamination by Hands .2652,.2	653,.2655,.2656	IN OUT N/A N/O Approved thewing methods used	1 0.5 0
6 IN OUT Hands clean & properly washed	4 2 0	34 IN OUT Thermometers provided & accurate	1 0.5 0
7 NO UT N/A N/O approved alternate procedure properly allowed	3 1.5 0	Food Identification .2653	
8 C C Handwashing sinks supplied & accessible		IN OUT Property labeled, Original Container	2 1 0
Approved Source .2653,.2	2 1 0 655	Prevention of Food Contamination .2652,.2653, Insects & rodents not present; no unauthorize	2654,.2656,.2657 ed
The same of the sa	2 1 0	animals Contamination prevented during food	2 1 0
10 C C Food received at proper temperature		37 IN OUT preparation, storage & display	2 1 0
וויסן און איסן און אי	2 1 0	38 IN OUT Personal cleanliness	1 0.5 0
IN OUT FOOd in good condition, sale & unadulterated	2 1 0	39 IN OUT Wiping cloths: properly used & stored	1 0.5 0
IN OUT N/A N/O parasite destruction	2 1 0	40 C C Washing faults & vegetables	
Protection from Contamination .2653,.2		Proper Use of Utensilis .2653,.2654	1 0.5 0
IN OUT N/A N/O	3 1.5 0	41 IN OUT In-use utensils: properly stored	1 0,5 0
14 IN OUT Food-contact surfaces: cleaned & sanitized	3 1.5 0	Utensils, equipment & linens: properly stored	
Proper disposition of returned, previously served, reconditioned, & unsafe food		IN OUT dried, & handled Single-use & single-service articles: properly	1 0.5 0
Potentially Hazardous Food Time/Temperature .2653		43 IN OUT stored & used	1 0.5 0
16 IN OUT N/A N/O Proper cooking time & temperatures	3 1.5 0	Gloves used properly	1 0.5 0
17 IN OUT N/A N/O Proper reheating procedures for hot holding	3 1.5 0	Utensils and Equipment .2653,.2654,	
18 IN OUT NA N/O Proper cooling time & temperatures	3 1.5 0	approved, cleanable, properly designed, constructed & used	2 1 0
70 D D D B B B B B B B B B B B B B B B B		Warewashing facilities: installed, maintained	
20 Proper cold holding temperatures	3 1.5 0	IN OUT used, test strips	1 0.5 0
IN OUT N/A N/O	3 1.5 0	IN OUT	1 0.5 0
IN OUT N/A N/O Troper date marking di disposition	3 1.5 0		
22 IN OUT N/A N/O records	2 1 0	IN OUT N/A	2 1 0
Consumer Advisory .2653		IN OUT Fidmbing installed, proper backlow devices	2 1 0
23 N OUT N/A Consumer advisory provided for raw or undercooked foods	1 0.5 0	50 N OUT N/A Sewage & waste water properly disposed	2 1 0
Highly Susceptible Populations .2653		Tollet facilities: properly constructed, supplie & cleaned	d, 1 0.5 0
IN OUT N/A offered	3 1.5 0	52 Garbage & refuse properly disposed; facilities	s CCC
Chemical .2653,.2	657	IN OUT Maintained	1 0.5 0
25 N OUT N/A Food additives: approved & properly used	1 0.5 0	IN OUT	1 0.5 0
IN OUT N/A used	2 1 0	54 N OUT Meets ventilation & lighting requirements; designated areas used	1 0.5 0
	654,.2658	TOTAL DEDUCTION	NS: 0
27 Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP			





Comment Addendum to Food Establishment Inspection Report

	ment Name: Wal Address: 319 Fa			Establishment ID: 04092017843 ☐ Inspection ☐ Re-Inspection				
City: RAL			State: NC	_ ⊟ inspe ⊠ Visit	ction Re	-inspection Date: 12/17/2018		
County: V			27601	□ Verification		Status Code: W	-	
Wastewater System: Municipal/Community Water Supply: Municipal/Community Permittee: Raleigh Burgers, LLC Telephone: (919) 703-0833		On-Site System	□ Name Change □ Status Change □ Pre-Opening Visit □ Other		Category#: 3			
Win int	Two I		Temperatu	re Observ	ations	anne !!		
	Item/Location Temp			Item/Location		Item/Location	Temp	
	TORREST TORRESTOR	Obs	ervations an	d Correct	ive Actions	THE COURSE OF TH		
Item Number	Violations			AND THE REPORT		ited in sections 8-405.11 of the food	code.	
	General Comments staff that inspector w minimum of 120F the	iii return on 12/1//18	at 3:00b.m to chec	sh machine ter k dish machine	nperature. Manag temperature. If di	er was not currently in establishm sh machine temperature does not	ent. Informed reach a	
Person in C	Charge (Print & Sign	n):			Verifica	ation Required Date:		
Regulatory	Authority (Print &	Sign): Mill	RL		REHS II	D: 2590		
		Michael Ro	binson		REHS C	ontact Phone Number:		
	North Caroli		Human Services • Division DHHS is an e	n of Public Health + qual opportunity emp	Environmental Health S ployer.	section + Food Protection Program	700	



Food Establishment Inspection Report	Score.	
Establishment Name: Wahlburger's Raleigh	Establishment ID: 04092017843	
ocation Address: 319 Fayetteville ST	☐ Inspection ☐ Re-Inspection	
City: RALEIGH State: NC	Date: 12/17/2018 Status Code: E	
Zip: 27601 County: WAKE	Time In: 2:00 PM Time Out: 3:30 PM	_
Permittee: Raleigh Burgers, LLC	Category# 3	
Telephone: (919) 703-0833	FDA Establishment Type: Restaurant	
Wastewater System: Municipal/Community ☐ On-Site System	No. of Risk Factor/Intervention Violations: 0	
Water Supply: ☑ Municipal/Community ☐ On-Site Supply	No. of Repeat Risk Factor/Intervention Violations	:
Foodborne Illness Risk Factors and Public Health Interventions	Good Retail Practices	
Risk factors: Contributing factors that increase the chance of developing foodborne illness. Public Health interventions: Control measures to prevent foodborne illness or injury	Good Retail Practices: Preventative measures to control the addition of pathogoral and physical objects into foods.	ens, chemicals,
	Compliance Status OUT	CDI R VR
	Safe Food and Water .2653,.2655,.2658	JODI IX TVIX
DIC recent Demonstration Confidentian by	28 Pasteurized eggs used where required	
IN OUT N/A accredited program and perform duties 2 0	IN OUT N/A 1 assett 250 aggs asset where required 1 0.5 0	
Employee Health .2652	29 IN OUT Water and ice from approved source 2 1 0	
Management, employees knowledge; responsibilities & reporting 3 1.5 0	30 Variance obtained for specialized processing	
Proper use of reporting, restriction & exclusion 3 1.5 0	IN OUT N/A methods 1 0.5 0	
IN OUT	24 Proper cooling methods used; adequate	
A C C Proper setting testing drinking or tobaccourse	IN OUT equipment for temperature control 1 0.5 0	
	IN OUT N/A N/O	
IN OUT No discharge from eyes, nose, and modul 1 0.5 0	33 Approved thawing methods used	
Preventing Contamination by Hands .2652,.2653,.2655,.2656	IN OUT N/A N/O Provided Hawing Intelliged 25 Security	
IN OUT Hailds clean a property wasned 4 2 0	IN OUT Thermometers provided & accurate 1 0.5 0	
7 No bare hand contact with RTE foods or a pre- IN OUT N/A N/O approved alternate procedure properly allowed 3 1.5 0	Food Identification .2653	
B C C Hendweshing sinks supplied & accessible	IN OUT Pod property labeled, driginal container 2 1 0	
IN OUT	Prevention of Food Contamination .2652,.2653,.2654,.2656,.2	857
	36 IN OUT animals 2 1 0	
IN OUT 1 000 obtained from approved addices 2 1 0	37 Contamination prevented during food preparation, storage & display	
10 IN OUT N/O Food received at proper temperature 2 1 0		
11 Proof in good condition, safe & unadulterated	IN OUT Personal clear liness 1 0.5 0	
	39 IN OUT Wiping cloths: properly used & stored 1 0.5 0	
IN OUT N/A N/O parasite destruction 2 1 0	40 C C Washing fruits & vegetables C C C	
Protection from Contamination .2653,.2654	1 OUT N/A	
IN OUT N/A N/O FOOD separated & protected 3 1.5 0	41 In-use utensits: properly stored	
14 IN OUT Food-contact surfaces: cleaned & sanitized 3 1.5 0	C C	
Proper disposition of returned, previously	IN OUT dried, & handled 1 0.5 0	
IN OUT served, reconditioned, & unsafe food 2 1 0 Potentially Hazardous Food Time/Temperature .2653	43 IN OUT Single-use & single-service articles: properly 1 0.5 0	
46 C C C Proper cooking time & temperatures	44 Gioves used properly	
17 IN OUT N/A N/O Proper reheating procedures for hot holding 3 1.5 0		
18 IN OUT N/A N/O Proper cooling time & temperatures 3 1.5 0	45 IN OUT Requipment, rood & non-rood-contact surfaces approved, cleanable, properly designed, constructed & used	
19 Proper hot holding temperatures	46 Warewashing facilities: installed, maintained & [] [
IN OUT N/A N/O 3 1.5 0	IN OUT used; test strips 1 0.5 0	-
IN OUT N/A N/O 1 Topes cold ribiding temperatures 3 1.5 0	47 Non-food contact surfaces clean	
21 IN OUT N/A N/O Proper date marking & disposition 3 1.5 0	Physical Facilities .2654,.2655,.2656	
The second the beauty are second to the seco	48 IN OUT N/A Hot & cold water available; adequate pressure 2 1 0	
IN OUT N/A N/O records 2 1 0	49 Plumbing installed: proper backflow devices	
Consumer Advisory .2653 Consumer advisory provided for raw or		
23 IN OUT N/A undercooked foods 1 0.5 0	50 IN OUT N/A Sewage & waste water properly disposed 2 1 0	
Highly Susceptible Populations .2653	51 Tollet facilities: properly constructed, supplied, 8 cleaned 1 0.5 0	
24 Pasteurized foods used; prohibited foods not 3 1.5 0	Gathage & refuse preparty disposed: facilities	
Chemical .2653,.2657	N OUT maintained 1 0.5 0	
25 N OUT N/A Food additives: approved & properly used 1 0.5 0	53 IN OUT Physical facilities installed, maintained & clean 1 0.5 0	3
76 D Toxic substances properly identified, stored, & D D	54	
N OUT N/A used 2 1 0	IN OUT designated areas used 1 0.5 0	4
Compliance with project control of the description	TOTAL DEDUCTIONS: 0	
27 IN OUT N/A reduced oxygen packaging criteria or HACCP		





Comment Addendum to Food Establishment Inspection Report

	ment Name: <u>Wahll</u> Address: 319 Faye			Establishment ID: 04092017843 ☐ Inspection ☐ Re-Inspection				
City: RAL County: V	EIGH	State: NC ⊠ Visit 27601 □ Veri			Date: 12/17/2018 Status Code: E	e: 12/17/2018		
Wastewater System: Municipal/Community Water Supply: Municipal/Community Permittee: Raleigh Burgers, LLC Telephone: (919) 703-0833			On-Site System	□ Name Change Category#: 3 □ Status Change □ Pre-Opening Visit □ Other				
evi s maj	files /		Temperatu	re Observ	ations			
Item/Location Temp wash cycle (dish-machine) 52 °F hand sink (cook line) 138 °F pep sink 2 (rear entrance) 52 °F		52 °F 138 °F	Item/Location pre-wash (dish-machine) hand sink (rear entrance) hand sinks (both bathrooms)		Temp 52 °F 51 °F 123+ °F	Item/Location hand sink (beverage area- kitchen) prep sink 1 (rear entrance) hot water (3 comp sink)	Temp 102+ °F 50 °F 52 °F	
	Telephone Telephone	Obse	ervations an	d Correct	ive Actio	ns _{reference} varieties and to		
Item Number	Violations stad in this conservation and suithful the state of the sta						de.	
	General Comments: Due to inadequate hot water, this facility had an intent to suspend the operation permit, issued on 11/16/18 and exp on 12/16/2018. Today the hot water was still not adequate in all areas of the facility. Temperatures are documented on the temperature of the hot water was 52F degrees at the dish-machine. The required minimum wash temperature for this dish-machine is 120F degrees. The water was 52F degrees at the 3 compartment sink. The minimum of 110F degrees is required for ware-washing at the sink. Prep sinks an hand sink in the rear kitchen area were only providing 50-52F degree water. The water never reached the minimum temperatures. The operations permit has been suspended until adequate hot water, reaching minimum required temperatures, can be maintained under consusage and sufficient to meet the peak hot water demand throughout the food establishment. Please contact me for assistance-919-796-8767 or Daryl.Beasley@wakegov.com							
Person in C	charge (Print & Sign)	: Manager- Case	эу		Veri	fication Required Date:		
Regulatory	Authority (Print & S		REHS ID: 1060					
Daryl Beast			ey	y REHS Contact Phone Number:				



North Carolina Department of Health & Human Services ♦ Division of Public Health ♦ Environmental Health Section ♦ Food Protection Program DHHS is an equal opportunity employer.
Food Establishment Inspection Report, 3/2013



N.C. DEPARTMENT OF HEALTH AND HUMAN SERVICES DIVISION OF PUBLIC HEALTH ENVIRONMENTAL HEALTH SECTION

NOTICE OF IMMEDIATE PERMIT SUSPENSION OR REVOCATION

NAME:	Wahlburger's Raleigh	ORREVOCATION				
STREET:	319 Fayetteville ST Suite 105	ID: 04092017843				
CITY:	RALEIGH					
STATE:	110			DATE: 12/17/2018		
SIMIL.	NC ZIPCODE: 27601	COL	JNTY: WAKE	TIME: 02:00 PM		
Dear Owner	or Operator:					
Your establis	shment has been inspected in accordance with (the laws and rules gover	ming:			
General Statustatutes and	nd lodging establishments in North Carolina utes 130A-247 through 130A-250 and related Title 15A, Subchapter 18A, of the North ministrative Code, Rule .2600 and related rules.	Statutes 130A-280 thro Title 15A, Subchapter	pools in North Carolina General pugh 282 and related statutes and 18A, of the North Carolina Rule .2500 and related rules.	() tattooing in North Carolina General Statutes 130A-283 and related statutes and Title 15A, Subchapter 18A, of the North Carolina Administrative Code, Rule .3200 and related rules.		
As a result of a	an inspection, the Department has determined tha oncompliant items.		violation of Title 15A, Subchapte	er 18A, of the North Carolina Administrative Code, due		
2655. Food Co does not have hot water was	ode 5-103.11 Hot water generation and distribution adequate hDue to inadequate hot water, this facilistill not adequate in all areas of the facility.	on sustams shall be suffic	·	demand throughout the food establishment. Facility on 11/16/18 and expiring on 12/16/2018. Today the		
The Departmen	nt has determined that the conditions found consti					
(X)IMMIN	ENT HAZARD as defined in G.S. 130A-2(3) an es emergency action in order to protect the public	d that the imminant	() Failure of a public swimming pool to maintain minimum water quality or safety standards or design and construction standards pertaining to the abatement of suction hazards which result in an unsafe condition.			
his letter is to	notify you that based upon the above findings, yo					
(X) IMMED permit suspens the identified IMMEDIATI	DIATELY SUSPENDED in accordance with G.S sion will not be lifted until the health department violations have been corrected. YOU MUST CE, ELY AND CANNOT OPERATE YOUR ESTAUR PERMIT IS SUSPENDED.	determines that all of	() IMMEDIATELY REVOKED in accordance with G.S. 130A-23(d) or G.S. 130A-248(b). Once your permit has been revoked, you must apply for a new permit and must meet all of the current requirements necessary to obtain a new permit. YOU MUST CEASE OPERATIONS IMMEDIATELY AND CANNOT OPERATE YOUR ESTABLISHMENT UNLESS A NEW PERMIT IS OBTAINED.			
peration of yo	our establishment without a permit or while the pe h G.S. 130A-25, or both.	rmit is suspended or revo		equire you to cease operation, or criminal charges in		
her applicable	provisions of Chapter 150B.		The provisions of Horni Ca	se hearing with the Office of Administrative Hearings, istrative Hearings or call the office at rolina General Statutes 130A-24 and 150B-23 and all		
LEASE NOT: HIS LETTER peal. FILING SUED, THE	E: If you wish to pursue a formal appeal, you mut. Meeting the 30-day deadline is critical to your is A FORMAL APPEAL DOES NOT AUTOM. PERMIT	st file the petition form wright to a formal appeal. I	ith the Office of Administrative Oo not wait for the outcome of a IMMEDIATE PERMIT SUS	Hearings WITHIN 30 DAYS OF THE DATE OF ny informal review or appeal if you wish to file a formal PENSION OR REVOCATION. UNLESS A STAY IS		
FIRMINITE	NS SUSPENDED UNTIL THE HEALTH DEP. ES THAT THE VIOLATIONS HAVE BEEN C RE IS A FINAL DECISION IN THE CONTES	OPPECTED OR	() IS REVOKED AND THE UNTIL A NEW PERMIT IS DECISION IN THE CONTE	ESTABLISHMENT CANNOT BE OPERATED OBTAINED OR UNTIL THERE IS A FINAL STED CASE.		
nariment of F	invironment and National Board Carolina Rules of	f Civil Procedure and 26	NCAC 3.0102(a)(3). You must s	C. General Statute 150B-23) to serve a copy of your not of Environment and Natural Resources. Service must send the copy to: Office of General Counsel, N.C. e copy of your petition to your local health department. 50B-23 that you serve a copy on the state agency that is		
				e the local health department if you need any additional		
			The state of the s			
S	Signature of Environmental Health Specialist			Signature of Recipient		
urpose: General S reparation: Local salth department. a blished by the No 209B Immediate-S	Statute 130A-23 gives the Secretary the power to suspend or release to environmental health specialists shall complete form EHS 4/3. Copy for Environmental Health Section, Division of Public orth Carolina Division of Historical Resources. Additional for Suspension Environmental Health Section (Review 07/13)	evoke a permit issued pursuant 009B whenever an "Immedia Health, Disposition: Please re ms may be ordered from: Div.	to Chapter 130A, under certain condition e Suspension or Revocation" is issued fer to Records Retention and Disposition of Environmental Health, 1630 Mail Ser	ns. This form is developed to be used for suspensions or revocations. 1. Original to be left with responsible person 2, Copy for the local Schedule for County/District Health Departments which is vice Center, Raleigh, NC 27699-1632 (Courier 52-01-00). EHS		